

# NOLITA

## ANTIPASTI

<b>PANE</b>	<b>6</b>
common loaf, evoo	
add butter	+2
<b>OLIVES</b>	<b>10</b>
mixed olives, caperberry, garlic, chilli	
<b>STRACCIATELLA</b>	<b>25</b>
local stracciatella, verjuice raisins, hibiscus, macadamia	
<b>CRUDO</b>	<b>29</b>
cod, basil seeds, radicchio, cilantro oil, jalapeno	
<b>SALUMI</b>	<b>28</b>
cured meats, seeded mustard, giardiniera, carta di musica	
<b>ARANCINI</b>	<b>18</b>
tomato sugo, smoked mozzarella, pesto	
<b>POLPETTE</b>	<b>22</b>
pork and veal, pickled grape, almond sauce, baby peppers	
<b>POLPO</b>	<b>27</b>
charred fremantle octopus, fennel, salsa verde	

## CONTORNI

<b>INSALATA MISTA</b>	<b>12</b>
mixed leaves, shallots, vinaigrette	
<b>RUCOLA</b>	<b>12</b>
rocket, pear, fennel, grana padano, balsamic	
<b>ZUCCHINE</b>	<b>16</b>
grilled baby zucchini, cauliflower lime cream, tarragon	
<b>FRITTE</b>	<b>10</b>
fries, parmesan	



## SECONDI

### PASTA E RISOTTO

<b>BUCATINI</b>	<b>42</b>
cervantes lobster, local stracciatella, pistacchio, kalamata	
<b>TRENETTE</b>	<b>36</b>
shark bay crab meat, fermented chilli, capers, bottarga, lemon	
<b>PACCHERI</b>	<b>35</b>
lamb tomato ragu, pangrattato, parmigiano reggiano, chilli, mint	
<b>GNOCCHI FRITTI</b>	<b>32</b>
pan fried gnocchi, guanciale, brown butter	
<b>RISOTTO AL CAVOLFIORE</b>	<b>34</b>
cauliflower and rosemary risotto, brined broad beans	
** gluten free linguine or gnocchi available	<b>3</b>

### INSALATA

<b>POLLO</b>	<b>30</b>
poached breast, rocket, cos, pear, pistacchio, crisp shallot, sherry aioli	

### GRILL

<b>BISTECCA</b>	<b>48</b>
margaret river angus sirloin, burnt baby capsicum, pan jus	
<b>PESCE</b>	<b>43</b>
market fish, prawn bisque, broccoli, charred corn, tomato salsa	
<b>COSTOLETTA ALLA MILANESE</b>	<b>40</b>
pork cutlet, nolita's green sauce, charred baby gem, anchovy	

## DOLCI

<b>TIRAMISU</b>	<b>15</b>
our way - cold drip coffee, mascarpone, cocoa crunch	
<b>PERA E MIELE</b>	<b>19</b>
herb garden tea poached pear, honey and ginger crunch	
<b>AFFOGATO</b>	<b>18</b>
vanilla bean gelato, espresso, frangelico, pistacchio praline, almond biscotti	
<b>FORMAGGI</b>	<b>12 / 21 / 29</b>
muscatel, honeycomb, fruit toast	
<b>GELATI E SORBET</b>	<b>5 / 9 / 13</b>
gelato - vanilla bean/chocolate/hazelnut	
sorbet - lemon/passionfruit	
<b>BISCOTTI</b>	<b>3</b>

# VINO

## bollicine

valdo prosecco millesimato '22, veneto, it	125/750ml
mongarda prosecco col fondo '21, veneto, it	17/70
lantieri franciacorta brut nv, lombardia, it	100
camilucci franciacorta brut nv, lombardia, it	28/140
larmandier-bernier 'longitude' 1 <sup>er</sup> cru nv, champagne, fr	150
	360

## bianchi

chalar riesling '23, albany, wa	150/750ml
poachers ridge riesling '14, mt barker, wa	18/80
wangolina sauvignon blanc '23, limestone coast, sa	100
antonio soave garganega '21, veneto, it	65
farina 'bianco' garganega++ '21, veneto, it	16/70
nicosia grillo '23, sicilia, it	65
la guardiense fiano '22, campania, it	16/70
mdi pinot grigio '23, mildura, vic	17/75
galarin 'barivel' arneis '22, piemonte, it	20/90
tavignano 'villa torre' verdicchio '21, marche, it	105
bergaglio 'minaia' cortese '21, piemonte, it	77
vino volta 'old skool' chenin '22, swan valley, wa	72
somos vermentino '21, adelaide hills, sa	90
franz hass 'lepus' pinot bianco '22, alto adige, it	115
silverstream chardonnay '18, denmark, wa	18/80
tripe iscariot 'brawn' chardonnay '22, margaret river, wa	95

## rosati e arancio

dominique portet 'fontaine' rosé '23, yarra valley, vic	75
dune 'bonaire' rosé '22, limestone coast, sa	17/75
sa raja istade cannounau rosé '22, sardegna, it	85
ancarani 'santa lûsa' albana '20, romagna, it	115

## rossi

little reddie refosco++ '23, colbinabbin, vic (chilled)	17/75
erste+neue schiava '22, trentino, it	85
zozzo pinot noir '22, yarra valley, vic	18/80
speri 'la roverina' corvina++ valpolicella '20, veneto, it	100
runchet barbera d'asti '21, piemonte, it	22/100
vietti 'perbacco' nebbiolo '20, piemonte, it (1500ml)	270
payten & jones sangiovese '21, yarra valley, vic	85
jasci montepulciano '21, abruzzo, it	16/70
vallana 'spanna' nebbiolo '18, piemonte, it	105
foradori teroldego '21, trentino, it	125
canalicchio di sopra montalcino '20, toscana, it (1500ml)	330
rosily 'cartographer' cab sauv+ '21, margaret river, wa	16/70
picardy shiraz '21, pemberton, wa	18/80
torzi matthews 'schist rock' shiraz '22, barossa valley, sa	70
talo primitivo di manduria '20, puglia, it	75

## lista speciale

vie di romans 'cuvee flor di uis' bianco '19, friuli, it	160
cingilia 'colle berdo' vigne vecchio bianco '19 abruzzo, it	175
federico curtaz 'kudos' etna bianco '18, sicilia, it	225
la spinetta 'lidia' langhe chardonnay '15, piemonte, it	285
fontanabianca barbaresco '20, piemonte, it	175
silvio grasso barolo bricco manzoni '18, piemonte, it	230
braida 'ai suma' barbera d'asti '11, piemonte, it	355
schiopetto 'rivarossa' cab sauv merlot '18, friuli, it	140
musella amarone riserva '16, veneto, it	305
elena fucci 'titolo' aglianico del vulture '17, basilicata, it	235

## dolce

legadi 'colomba bianca' zibibbo liquoroso nv, sicilia, it	60/750ml
rockford p.s marion tawny port nv, barossa, sa	12/105
	15/145

# NON VINO

## birra & sidro

peroni rossa 4.7%, it	12
birra moretti 4.6%, it	12
peroni leggera 3.5%, it	11
holsten 0% pilsner, ger	11
little creatures pale 5.2%, aus	12
bulmers original cider 4.7%, uk	11

## non alc 12

### NOT A G&T

seedlip, tonic, orange

### COSNOPOLITAN

seedlip, cranberry, lime

### CRANBERRY MINT COOLER

cranberry, mint, lemon, ginger ale

## cocktails 20

### HOUSE NEGRONI (estimated abv 27%)

little things gin, oscar 697 rosso, campari

### OYSTER SHELL MARTINI (estimated abv 31%)

never never oyster shell gin, oscar 697 bianco

### AMARETTO SOUR (estimated abv 12%)

lazzaroni amaretto, lemon, egg white

### BRAMBLE (estimated abv 18%)

gin, cassis, lemon

### TWISTED TOMMY (estimated abv 16%)

tequila, elderflower, chilli, cucumber

### HUGO SPRITZ (estimated abv 12%)

elderflower, prosecco, mint

san pellegrino 8

aranciata rossa

limonata

chinotto

classic soft drinks & juice on request